



RÉMY COINTREAU

GASTRONOMIE



TIRAMISU ONLY FOR MEN



THE CHEF

Original creation by
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Recipe for 1 frame, 60 x 40 cm

1. SPÉCULOOS SHORTBREAD

- 520 g of home-baked Speculoos
- 180 g of home-baked shortbread
- 240 g 44% selection milk chocolate

Mix the speculoos, shortbread and melted chocolate. Spread into 60 x 40 cm sheet.

2. SPONGE WITHOUT FLOUR

- 640 g of almond powder 50%
- 80 g of almond powder 100%
- 80 g of soluble coffee
- 1080 g of egg whites
- 575 g of sugar
- 830 g of egg yolks

Whisk the egg whites with sugar. Mix the coffee with the egg yolks and add this mixture to the meringue. Incorporate the sieved powders. Spread on 4 sheets of 60 x 40 cm, 750/820 g per sheet. Bake to 180°C for 15 minutes.

3. ST-RÉMY® SOAKING SYRUP

- 150 g of fresh cream without sugar (35% fat)
- 150 g of water
- 150 g of syrup
- 40 g of unsweetened condensed milk
- 40 g of coffee extract
- 50 g of St-Rémy® brandy 60%

Bring the ingredients to the boil, except brandy. Off the heat, add St-Rémy® brandy after boiling (below 76°C). Use directly.

4. VANILLA-MASCAROPONE CREAM

- 400 g of fresh whole milk
- 60 g of trimoline
- 60 g of glucose
- 300 g of selection white chocolate
- 375 g of unsweetened fresh cream (35% fat) (1)
- 500 g of mascarpone
- 1 half vanilla pod
- 3 g of vanilla extract
- 85 g of gelatine mass (14 g of gelatine powder + 71 g of water)
- 660 g of unsweetened fresh cream (40% fat) (2)

Prepare the day before.

Heat the milk with glucose, trimoline and vanilla. Bring to the boil, pour on the mascarpone, white chocolate and gelatine mass and mix. Add the vanilla extract and cold cream (1). Leave to brew for 24 hours. Beat the vanilla cream to the beater and add the cream (2), previously whisked.

5. ST-RÉMY® COFFEE CREAM

- 480 g of unsweetened fresh cream (35% fat) (1)
- 140 g roasted coffee beans

Leave to brew for 24 hours in advance.

- 190 g of unsweetened fresh cream (35% fat) (2)
- 6 g of soluble coffee
- 20 g of glucose
- 20 g of trimoline
- 250 g of Venezuela milk chocolate (45% fat)
- 50 g of St-Rémy® brandy 60%

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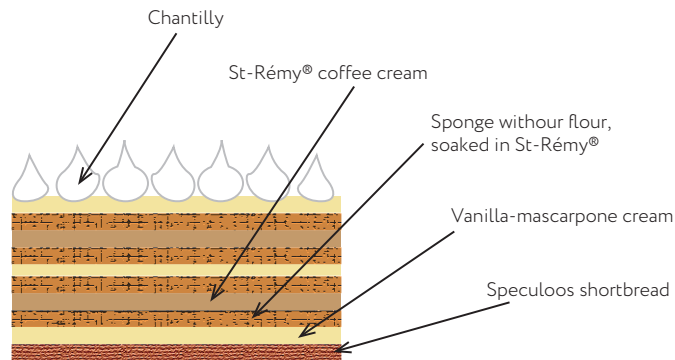
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Heat the cream (2) with the glucose, the trimoline and the soluble coffee. Leave to cool and add the **St-Rémy®** brandy. Pour on the chocolate in 3 steps to prepare a ganache. Pass the coffee cream (1) through a chinois, pour this mixture on the ganache and mix. Leave to brew for 24 hours. Beat this mixture very slightly to the beater.

6. ASSEMBLY AND FINISHING

Start by placing the speculoos shortbread and alternate layers of sponge soaked in **St-Rémy®** syrup, vanilla-mascarpone cream (850 g per layer) and coffee cream (450 g per layer). Decorate with chantilly and sprinkle with cocoa.



In the video, Rémy Martin® cognac is replaced by St-Rémy® brandy.

COINTREAU

ST-RÉMY®

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